

## ServSafe Food Service Sanitation Certification Program For the Food Service Industry Presented by the Bay County Health Department

This course is being offered to all persons in the Food Service Industry. The course is a 16-hour ServSafe Essentials course. The ServSafe Course meets the Michigan Department of Agriculture and Local Public Health Departments rules as described in the Michigan Food Law of 2000 for demonstration of knowledge within a food service establishment. The ServSafe course provides training in basic sanitation principles: Food Microbiology, Prevention of Food-borne Illness, Safe Food Handling, Personal Hygiene, Construction and Maintenance of Food Service Facilities, Pest Control, and HACCP Principles.

Upon successful completion of the ServSafe Test, you will be awarded the ServSafe Certification as a ServSafe Food Protection Manager, which is accredited by the American National Standards Institute and the Conference for Food Protection.

## THE INSTRUCTORS:

Daniel Dicks and Barry Hugo are Registered Sanitarians with the Bay County Health Department. They have over 50 years combined experience in Environmental Health.

## THOSE WHO SHOULD ATTEND:

Owners, Operators, and Food Service Personnel, Food Service Employees including Caterers and Vendors, Salesmen in food service, Dieticians and dietary personnel, Temporary Food Vendors, STFU Vendors, as well as Hospital, School, Daycare and Foster Home Care workers, New and Prospective Food Service Owners.

HOW TO ENROLL: Not-for-profit \$120 per person / All others \$150 per person Complete the registration form below.

Make the check out to Bay County Health Department and mail to Bay County Health Department
Environmental Health Division – ServSafe Class
1212 Washington Avenue
Bay City, MI 48708

SERVSAFE REGISTRAT	ON FORM:	
Name		
Title		
Company Name		
Address		
City	Zip Code	
Contact Phone Number		
For office use only: Date	received Rec	eipt #
Check Amount \$	Cash Amount \$	Initials